

Apple Pie Pizza

1. pizza dough for one 9 inch,
2. crust 3 cups apple pie filling
3. 1/2 tsp cinnamon
4. 1/2 tsp cloves
5. 1 cups grated, mozzarella/cheddar c

Procedure

1 (I do half and half) Spread out dough on pizza pan. In medium bowl, mix apple pie filling with cinnamon and cloves. Spread over pizza dough. Sprinkle grated cheese over top of pie filling. Bake in 375-385F oven for approx 30-45 minutes (depending on oven.) Continue to bake until the crust is crisp, and the cheese is bubbly and starting to brown on top. Let sit for about 5 minutes before serving to allow cheese to set up. This makes a GREAT get together snack for teenagers. Is cheap and very easy to make, and the kids think it is WONDERFUL!! 8-}

Servings:

Recipe Type

Pies

Apple Pizza Dessert

- 8 oz Frozen bread dough; thawed one-half frozen loaf
- 8 oz Cream cheese; softened
- 1/4 cup Sugar
- 1 Egg
- 1 tsp Vanilla
- 4 cup Apples; peel & thinly sliced
- 2/3 cup Sugar
- 1/4 cup Flour
- 1 tsp Cinnamon

Procedure

1. TOPPING--- /3 c Flour /3 c Brown sugar tb Margarine; softened /2 c Slivered almonds
2. Place bread dough on greased 12 inch deep dish pizza pan. When thawed completely, dough on bottom and 1/2 inch up sides of pan. Let rest 15 minutes.
3. Combine cream cheese, 1/4 cup sugar, egg and vanilla until smooth. Spread over bottom of crust. Combine apples, 2/3 cup sugar, 1/4 cup flour and cinnamon. Arrange evenly over cream cheese mixture. Arugula and Prosciutto Pizza
4. In a small mixing bowl, combine 1/3 cup flour and brown sugar. Cut in margarine until mixture is crumbly. Add almonds. Sprinkle evenly over apples.

5. Bake at 350F for about 40 minutes, or until golden brown.
6. Serve warm or cold, with whipping cream, whipped topping or ice cream